

Recipes



Back To Indo-Chinese Menu

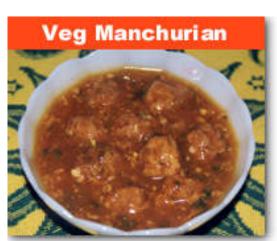




	Home	Recipes	■ Menu	of the Week	Shopping	Contes	t 🔲 Interact	
	☐ About Us							
☐ Post your Query ☐ Fun n Food ☐ Reference ☐ Nutrition ☐ Kitchen Corner								
_	Tips & Trick							

## Ingredients

Cornflour	2 tbsps.
Cabbage grated Soya sauce Carrot grated Onion chopped Green chilies chopped Chopped garlic Coriander leaves chopped (optional)	2 cups 1 tbsp. ½ cup ¼ cup 1 tbsp. 1 tbsp. 1 tbsp.
Sugar Ajinomoto White pepper powder Oil Oil Salt	1 tsp. ½ tsp. ½ tbsp. 2 tbsps. For frying To taste



## Method

- 1. Squeeze out excess water from grated cabbage. Mix grated carrot and cornflour into this. Rub this thoroughly to form a dough.
- 2. Shape into small balls and deep fry in medium hot oil till light brown.
- 3. Heat 2 tbsps. of oil in a wok. Add chopped green chilies, chopped garlic and spring onions. Cook for about half a minute.
- 4. Add water or stock.add salt, pepper powder, Ajinomoto, sugar and Soya sauce. Bring it to a boil. Thicken with cornflour dissolved in cold water
- 5.Add fried balls and serve garnished with Chinese parsley.



✓ Previous Recipe

Next Recipe